



Sizzled Sausage pasta

Ingredients

400g pasta shapes

6 good-quality sausages

140g sun-dried tomatoes

4 tbsp oil from the sun-dried tomato jar

a generous handful of fresh parsley, coarsely chopped

Method

Cook the pasta in boiling salted water according to the packet instructions or until tender.

Peel the skins off the sausages and chop the sausage meat into small hazelnut-sized pieces. Chop the sun-dried tomatoes into small chunks.

Heat a tablespoon of the sun-dried tomato oil in a large frying pan (big enough to take the pasta later) and sizzle the sausage pieces for 8-10 minutes, stirring occasionally, until they're crumbly and golden. Stir in the sun-dried tomato chunks and the remaining oil, and heat everything through.

When the pasta is ready, drain it well and toss into the sausage mixture with the parsley. Make sure everything is well mixed and coated with the oil.

Season generously with salt and pepper, and serve straight from the pan.

